

## Lunch and Dinner Pricing

### Fees and Charges

- **Usage Fee:** *(The usage fee includes your use of the Main Residence or Carriage House, and use of our standard glassware, plates, flatware, banquet tables and chairs, linens, and an on-site events coordinator.)*

#### **Non-profit Organization**

(Must present non-profit tax identification)

	Tuesday – Thursday, and Friday lunch	Friday Afternoon – Saturday
0-50 guests	<b>\$250</b>	<b>\$500</b>
51 + guests	<b>\$400</b>	<b>\$800</b>

#### **Corporate and Personal**

	Tuesday – Thursday, and Friday lunch	Friday Afternoon – Saturday
0-50 guests	<b>\$500</b>	<b>\$1,000</b>
51 + guests	<b>\$800</b>	<b>\$1,600</b>

- **Labor, Service, and non-alcoholic Beverage Fee:** **\$ 10.00 per person**  
*(Non-alcoholic beverage includes Coffee, Hot Tea, and Iced Tea. Coca-Cola products will be served upon the requests of your guests)*
- **The per person Food Cost are found with the menu selections.** *(You will be billed directly by the caterer for the food cost, and this payment is due the day of the event.)*

### Miscellaneous Fees and Charges which may apply:

- |   |                         |
|---|-------------------------|
| • State Holiday Charge                  | <b>\$400.00</b>         |
| • Additional Event time, per hour       | <b>\$200.00</b>         |
| • Additional Set-up time, per half hour | <b>\$ 75.00</b>         |
| • Lectern, Microphone Rental            | <b>\$50.00 - 150.00</b> |

## **Two Course Meals - Includes Entrée Salad, and Dessert**

*(Dessert selections are found on Page 4)*

Classic Grilled Chicken Caesar Salad with Croutons

**\$14.00 per person**

Diced Turkey Breast, Bacon, Avocado, Tomatoes, Blue Cheese and Romaine Lettuce, served with an Oil and Vinegar Dressing

**\$14.00 per person**

Oriental Chicken Salad with Rice Noodles, Snow Peas, Red Peppers and Almonds, served with a Soy Ginger Dressing

**\$15.00 per person**

Sirloin Strip Salad with Marinated Mushrooms, Beans, Artichokes and Broiled Tomato, served with a Balsamic Dijon Dressing

**\$16.00 per person**

Shrimp Salad prepared with Fresh Mixed Greens, Hard Boiled Egg, Tomatoes, Green Peppers, and Large Cocktail Shrimp marinated in Traditional Louie Sauce

**\$16.00 per person**

## **Three Course Meals – Includes Salad, Entrée, and Dessert**

*(Price listed with Entrée)*

### **Salads**

Baby Spinach Salad with Mandarin Oranges and Toasted Almonds and a Champagne Dressing

Classic Caesar Salad with Croutons

Gourmet Mixed Greens with a Vegetable Garnish and Italian Dressing

Gourmet Mixed Greens with Blue Cheese, Pears, Cucumbers, Toasted Walnuts and a Raspberry Vinaigrette

### **Entrée**

Spanish Chicken

Breast of Chicken braised with Tomatoes, Peppers, Onions, Capers and Olives  
Served with Steamed Rice and Buttered Corn

**\$16.00 per person**

Chicken Marsala  
Breast of Chicken baked with a Sherried Mushroom Sauce  
Served with Mashed Potatoes and Green Beans  
**\$16.00 per person**

Chicken Provencal  
Breast of Chicken Sautéed in a White Wine Sauce with Tomatoes and Garlic  
Served with Baby Potatoes and Buttered Zucchini  
**\$16.00 per person**

Broiled Fresh Salmon with a Warm Weather Butter  
Served with Rice Pilaf and Steamed Broccoli Florets  
**\$18.00 per person**  
Pecan Crusted Pork Tenderloin  
Served With Green Beans and Minted Baby Potatoes  
**\$18.50 per person**

Shrimp Scampi  
Large Shrimp Sautéed in Butter and Garlic  
Served with Sautéed Linguine and Cherry Tomatoes  
**\$21.00 per person**

Roast Strip Loin of Beef with Demi-Glace  
Served with Potatoes Anna and Fire Roasted Peppers  
**\$27.00 per person**

Roast Tenderloin of Beef with a Portobello Red Wine Sauce  
Served with Duchess Potatoes and Sesame Green Beans  
**\$29.00 per person**

### **Desserts**

Peach, Cherry, or Berry Cobbler served with Vanilla Ice Cream

Fresh Fruit Cup (seasonal charge may apply)

Flourless Chocolate Cake with Crème Anglaise and Raspberry Coulis

Chocolate Mousse Cups with Fresh Whipped Crème

Boston Cream Pie

Coconut Cream Pie with Whipped Cream

Ginger Cake with Poached Pears and Fresh Whipped Crème